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In the claims:

Please amend claims 6 and 12 and insert new claims 17, 18, 19 and 20 as shown below.

1. (canceled)
2. (previously presented) A noodle product, comprising a teabag containing powders or pellets of vegetables comprising radish juice, bean sprout juice, green tea leaves, large green onion, green chili pepper, dried fragrant mushroom, sea tangle, garlic, onion, and dried pollack shreds.
3. (previously presented) A noodle product, comprising a teabag containing powders or pellets of vegetables comprising green tea leaves, a large green onion, green chili pepper, dried fragrant mushroom, sea tangle, garlic, onion, and dried pollack shreds,
wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, which is then contained in an additional wrapper.
4. (previously presented) A noodle product, comprising a teabag containing powders or pellets of flakes comprising lyophilized large green onion, green chili pepper and dried fragrant mushroom, and vegetables comprising green tea leaves, sea tangle, garlic, onion, and dried pollack shreds,
wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.

5. (previously presented) A noodle product, comprising a teabag containing flakes comprising lyophilized green tea leaves, a large green onion, green chili pepper and dried fragrant mushroom and another teabag containing powders or pellets of vegetables comprising sea tangle, garlic, onion and dried pollack shreds, wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.

6. (currently amended) A noodle product as defined in ~~any one of claims 2 to 5~~ claim 2, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

7. (original) A method of preparing a noodle, comprising subjecting noodle materials to a series of the steps of kneading, cutting, steaming, shaping, cooling and drying, wherein potato starch in the noodle materials is used in an amount of 5-10% based on total weight of the materials, and the cut noodle is infused with a flavor at the steaming step, and the shaped noodle is directly cooled and dried without being fried.

8. (original) The method as defined in claim 7, wherein the flavor is an aromatic material.

9. (original) A noodle product, comprising a teabag containing vegetables in the form of lyophilized flakes, powders or pellets, and an oil-free, flavor-infused noodle prepared by the method of claim 7.
10. (original) A package comprising a wrapper containing a soup base or a noodle, wherein a dividing part is formed at a predetermined portion of the wrapper, and the soup base or the noodle is separately contained in at least two packaging parts.
11. (original) The package as defined in claim 10, wherein a tearing part is formed at one end of the wrapper to cross the packaging parts of the wrapper.
12. (currently amended) The package as defined in claim 10 ~~or 11~~, wherein uneven parts are formed at both sides of the dividing part to tear the wrapper parallel to the dividing part of the wrapper, and other uneven parts are formed at the side ends of the packaging parts to vertically tear the wrapper relative to the dividing part of the wrapper.
13. (original) The package as defined in claim 10, wherein the dividing part is formed with cleavage parts at both sides of a sealing part thereof to separate both packaging parts centering the sealing part.
14. (original) The package as defined in claim 10, wherein the wrapper is formed in a circular shape.

15. (original) The package as defined in claim 10, wherein the wrapper is formed in a rectangular shape.

16. (original) The package as defined in claim 10, wherein each of the packaging parts is separately openable.

17. (new) A noodle product as defined in claim 3, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

18. (new) A noodle product as defined in claim 4, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

19. (new) A noodle product as defined in claim 5, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

20. (new) The package as defined in claim 11, wherein uneven parts are formed at both sides of the dividing part to tear the wrapper parallel to the dividing part of the wrapper, and other uneven

parts are formed at the side ends of the packaging parts to vertically tear the wrapper relative to the dividing part of the wrapper.